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**CHINA SPS 74**

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UNOFFICIAL TRANSLATION

**GB**

**The National Standard of the People's Republic of China**

**GB16325-××××**

Substitutes GB16325-1996

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**HYGIENIC STANDARD FOR DRIED FRUITS**

**(Draft for approval)**

**Issued on xx-xx-xxxx**

**Implemented on xx-xx-xxxx**

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**Issued by the Ministry of Health of the People's Republic of China,  
Standardization Administration of China**

## Preamble

This standard substitutes GB16325-1996 *the Hygienic standard for Dried Fruits*.

In comparison with GB16325-1996, this standard has made the following modifications:

- The text format of this standard is revised in accordance with GB/T1.1-2000.

- The structure and scope of application have been modified, added with the hygienic requirements for raw and auxiliary materials, food additives, hygienic requirements in production or processing, packaging, labeling, storage, and transportation.

GB16325-1996 will be annulled upon effectiveness of this standard.

This standard is proposed and administered by the Ministry of Health of the People's Republic of China.

The drafting agencies of this standard: the Food Hygiene Supervision and Inspection Institute of Zhejiang Province, the Hygiene and Disease Control Station of Xinjiang Uigur Autonomous Region, the Food Hygiene Supervision and Inspection Institute of Guangdong Province, the Food Hygiene Supervision and Inspection Institute of Sichuan Province, the Hygiene and Disease Control Station of Hubei Province, Chinese Academy of Preventive Medicine, the Public Health Supervision Station of the Tianjin Health Administration, and the Hygiene Supervision Institute of Liaoning Province.

The drafters of this standard: Chen Anmei, Liu Cuiying, Deng Hong, Lan Zhen, Gu Jingyu, Cui Chunming, and Wang Xutai.

The release history of editions of this standard:

This standard was first issued in 1996 and this is the first version of modification.

## Hygienic Standard For Dried Fruits

### 1. Scope of applicaiton

This standard prescribes the index requirements of dried fruits, requirements of food additive application, hygienic requirements in production or processing, and testing methods.

This standard applies to dried fruits that are made from fresh fruits (e.g. longan, lychee, grape, and persimmon, etc.) using dehydration processes such as sun/air drying or mechanical drying.

### 2. Standardized documents referenced

The clauses in the following documents have been quoted and become that of this standard. For any cited documents with dates, all the subsequent modifications (excluding corrections) or revised versions do not apply to this standard. However, parties having reached an agreement based on this standard are encouraged to study whether the latest versions of these documents are applicable. For cited documents without a date, their latest versions apply to this standard.

GB/T4789.32	Microbiological Analysis of Food Hygiene for Grains, Fruits, and Vegetable
GB/T5009.3	Determination of Moisture in Foods
GB/T5009.187	Determination of Gross Acid in Dried Fruits (Longan, Lychee, Raisin, Dried Persimmon)
GB14881	General Hygienic Norms for Food Enterprises

### 3. Index requirement

#### 3.1 Requirements of raw materials

Shall comply with relevant standards and regulations.

#### 3.2 Sensory index

Sensory indices shall comply with the stipulations of Table 1.

**Table 1 Sensory Index**

Item	Index
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	Longan	Lychee	Raisin	Dried persimmon
Appearance	Intact with shell, possess natural color, unbroken	Intact with shell, possess natural color, unbroken	Fruit complete, without damages	Complete, unbroken, with stipules closely attached to the fruit
Color	Colors from bright yellow to brown, with no moth damages or molds	Colors from brown to dark brown, with no moth damages or molds	Colors from yellowish green to red brown or brown, without moth damages or molds	White or gray surface, section colors from orange to dark brown, with no moth damages or molds
Odor and taste	Possess its unique sweet and fragrant odor, no peculiar smells	Possess its unique sweet and sour odor, no peculiar smells	Possess own sweet flavor with no strange smells	Possess unique sweet/fragrant odor, no peculiar or astringency smells
Tissue status	Flesh and core are easy to separate. The texture is tightly united	Texture is tight	Soft texture	Fibrous flesh, tight and ductile

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### 3.3 Physical and chemical indices

The physical and chemical indices shall comply with the stipulations of Table 2.

Table 2 Physical and Chemical Indices

Item	Index			
	Longan	Lychee	Raisin	Dried persimmon

Moisture, g/100g =	25	25	20	35
Gross acid, g/100g =	1.5	1.5	2.5	6

### 3.4 Microbial index

Microbial index shall comply with the stipulations of Table 3.

Table 3 Microbial Index

Item	Index	
	Raisin	Dried persimmon
Pathogenic bacteria (salmonella, Shigella, staphylococcus aureus, etc.)	Must not be detected	Must not be detected

## 4. Food Additives

4.1 The quality of food additives shall comply with relevant standards and regulations.

4.2 The varieties and amount of food additives applied shall comply with the stipulations of GB2760.

## 5. Hygienic requirements in production or processing

Shall comply with the stipulations of GB14881.

## 6. Packaging

The packing materials and containers shall comply with relevant hygienic standards and regulations.

## 7. Labeling

Labeling of pre-packaged products shall be implemented in accordance with relevant regulations.

## 8. Storage and transportation

### 8.1 Storage

The finished products shall be stored in a dry and well-ventilated place and must not be stored with any toxic, harmful, peculiar-smell, volatile or corrosive articles.

### 8.2 Transportation

The products shall be protected from exposure to the sun or rain during transportation and must

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not be transported together with toxic, harmful, peculiar-smell articles or goods that may affect the product quality.

## **9. Testing Methodologies**

### **9.1 Sensory index**

Determined through eye observation, sniffing, and tasting.

### **9.2 Physical and chemical index**

#### **9.2.1 Moisture**

Determined in accordance with the methods prescribed in GB/T5009.3.

#### **9.2.2 Gross acid**

Determined in accordance with the methods prescribed in GB/T5009.187.

### **9.3 Microbial index**

Determined in accordance with the methods prescribed in GB/T 4789.32.

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